

CRANBERRY SAUCE

Equipment:

Measuring Spoons

Measuring Cup

1 Qt. Glass or Microwave safe plastic bowl with cover.

Potato Masher or Food Mill.

Wooden Spoon or High Temp Rubber Spatula

Ingredients:

1 lb. fresh cranberries 500 g

1 cup sugar 250 ml

Rind of 1 orange grated

Juice of 1 orange (1/3 cup) 75 ml

Procedure:

1. Combine all ingredients in a large bowl, covered.
2. Cook at **P7** 4 - 5 minutes, or until berries are soft.
3. If desired, mash berries.
4. Serve cold.

Chefs Tip:

This can be done as the preparation method for many of your favorite jams – follow your favorite recipe or “Ask the Chef” at Panasonic.com